Assembly and Operating Instructions for

2 Burner Stainless Steel Gas BBQ

Photographs are not to scale.
Specifications subject to change without prior notice.

Outdoor Gas BBQ
Model KS10041

CE 0359 10

WARNING

- **For outdoor use only. Not for commercial use.**
- **Use only Propane regulator 37mbar.**
- **Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.**
- **Warning: accessible parts may be very hot. Keep young children away.**
- **Do not move the appliance during use.**
- **Turn off the gas supply at the gas bottle after use.**
- **Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.**
- **Retain these instructions for future reference.**
- **Leak test your barbecue annually. Check the hose connections are tight and leak test them each time you reconnect the gas bottle.**

FOR YOUR SAFETY

If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open barbecue lid or hood.**
4. **If odour continues, discontinue use and contact your local dealer.**

FOR YOUR SAFETY

1. **Do not store or use petrol or other flammable vapours or liquids in the vicinity of this or any other appliance.**
2. **A gas bottle not connected for use shall not be stored in the vicinity of this or any other appliance.**

PDF created with pdfFactory trial version www.pdffactory.com

A. Parts List

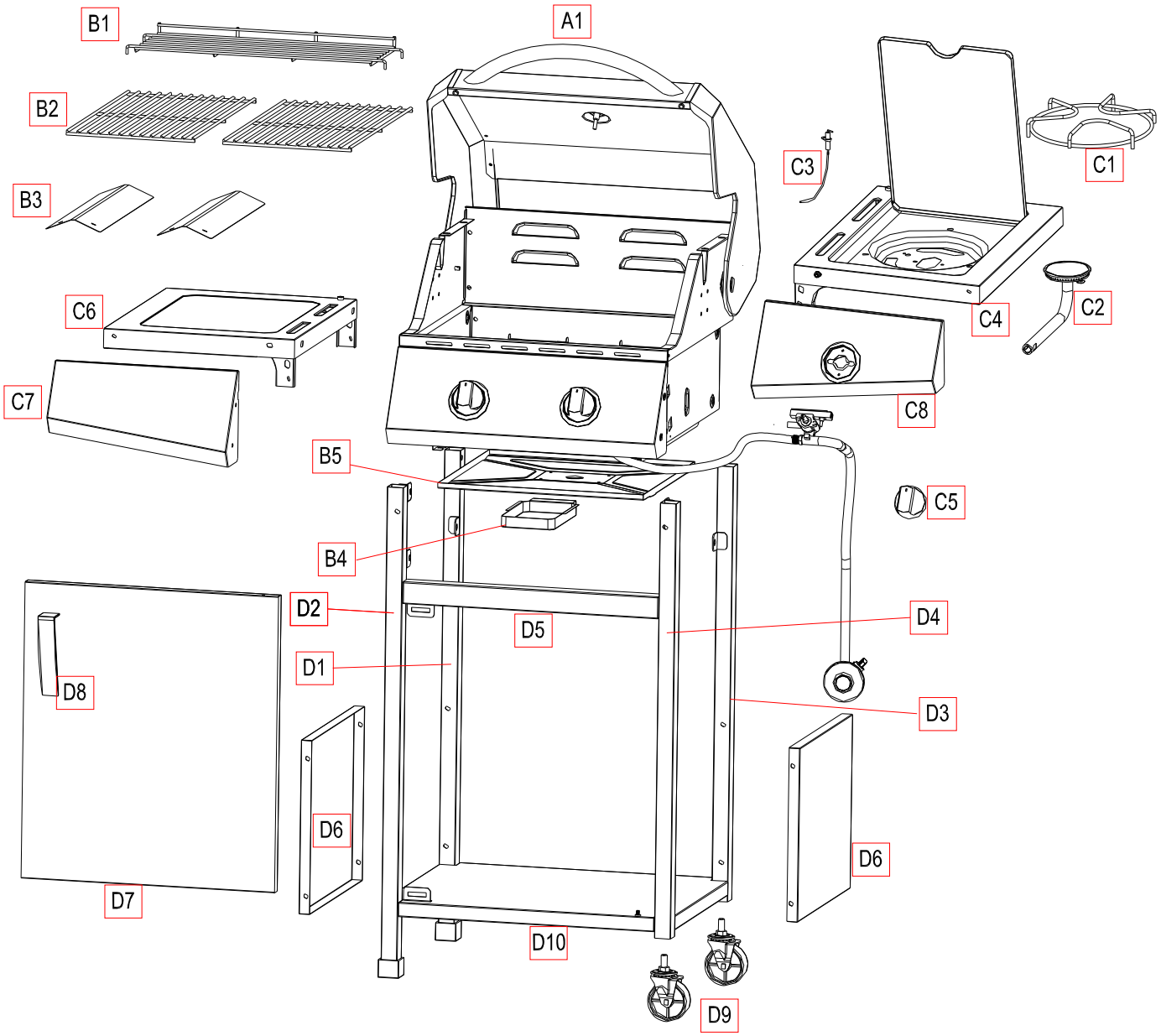
Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see the corresponding Hardware Reference Diagram for your barbecue model.

Code	Part	Qty
A1	Grill assembly	1
B1	Warming rack	1
B2	Cooking grill	2
B3	Heat tent	2
B4	Grease cup	1
B5	Grease tray assembly	1
C1	Side burner grate	1
C2	Side burner	1
C3	Side burner electrode	1
C4	Right side burner assembly	1
C5	Side burner knob	1
C6	Left side table assembly	1
C7	Side table panel	1
C8	Side burner panel	1
D1	Left rear leg	1
D2	Left front leg	1
D3	Right rear leg	1
D4	Right front leg	1
D5	Door transom	1
D6	Cart side panel	2
D7	Front door	1
D8	Door handle	1
D9	Caster	2
D10	Bottom assembly	1
E1	M6*12 bolt	30
E2	M6*8 bolt	4
E3	M6 washer	4
E4	Shoulder bolt	1

PDF created with pdfFactory trial version www.pdffactory.com

B1. Parts Diagram

Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see the corresponding Hardware Reference Diagram for your barbecue model.

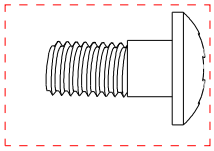


PDF created with pdfFactory trial version www.pdffactory.com

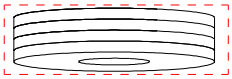
B2. Hardware Reference Diagram

Specifications subject to change without prior notice.

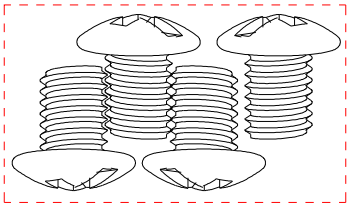
E4 Shoulder Bolt 1PCS



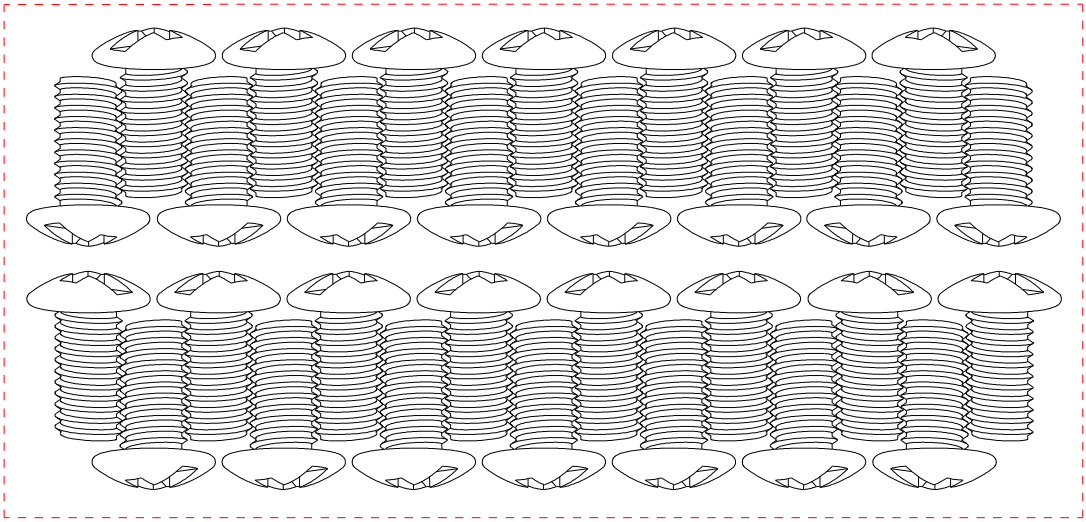
E3 M6 Washer 4PCS



E2 M6*8 Bolt 4PCS



E1 M6*12 Bolt 30PCS



KS10041

PDF created with pdfFactory trial version www.pdffactory.com

C. Assembly

TOOLS NEEDED FOR ASSEMBLY:

Medium size flat blade or Philips/cross-point screwdriver, adjustable spanner or metric spanner set.

This barbecue requires two people for assembly. Please remove all packaging materials from all individual parts before assembling. Please lay out all nuts and bolts and check lengths before assembling. Whilst every care is taken during the manufacture of this product, care must be taken during the assembly in case sharp edges are present.

1

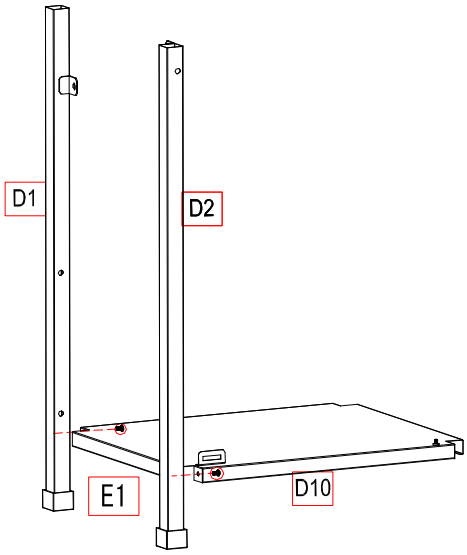


Fig 1

Put the Left Front Leg (D2) and Left Rear Leg (D1) on the Bottom Assembly (D10) using M6*12 bolts (E1) as fig 1. Fix the bolts tightly by the screwdriver.

2

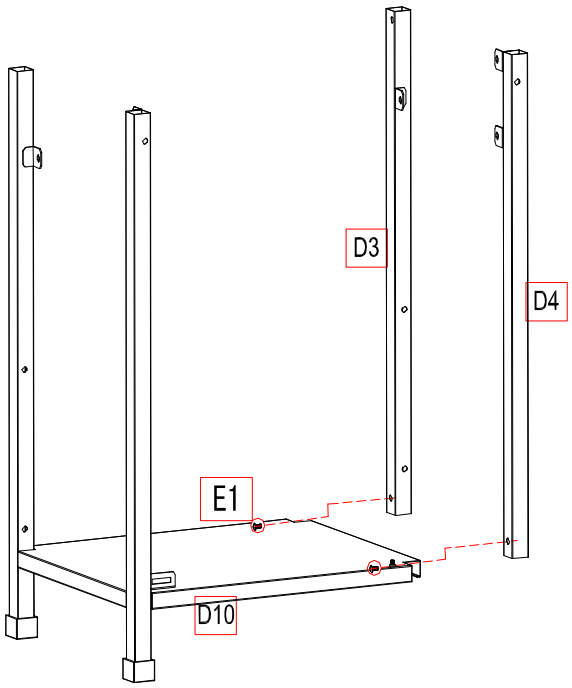


Fig 2

Put the Right Front Leg (D4) and Right Rear Leg (D3) on the Bottom Assembly (D10) using M6*12 bolts (E1) as fig 2. Fix the bolts tightly by the screwdriver.

PDF created with pdfFactory trial version www.pdffactory.com

3

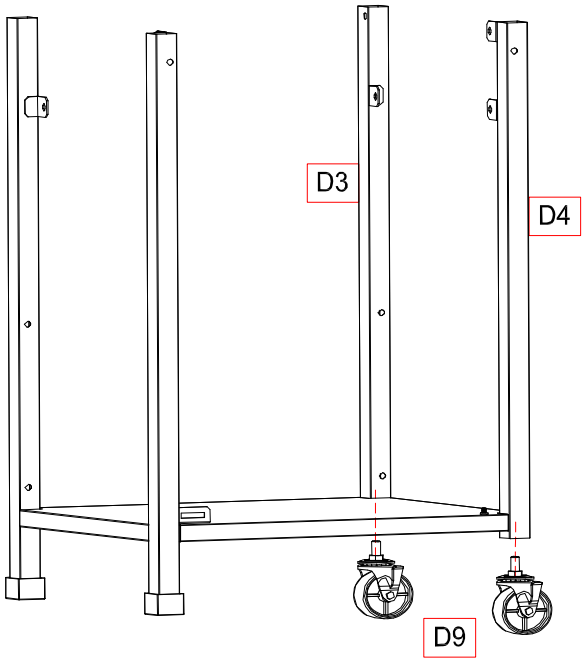


Fig 3

Fix the Casters (D9) to the Right Front Leg (D4) and Right Rear Leg (D3) as fig 3.

4

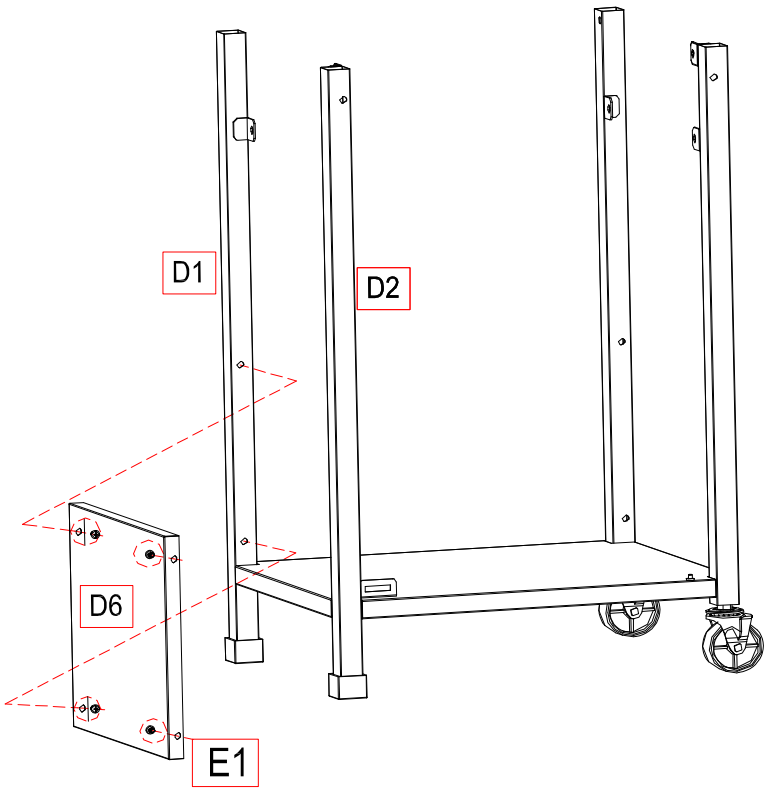


Fig 4

Fix the Cart Side Panel (D6) on the Left Front Leg (D2) and Left Rear Leg (D1) using M6*12 bolts (E1) as fig 4. Fix the bolts tightly by the screwdriver.

PDF created with pdfFactory trial version www.pdffactory.com

5

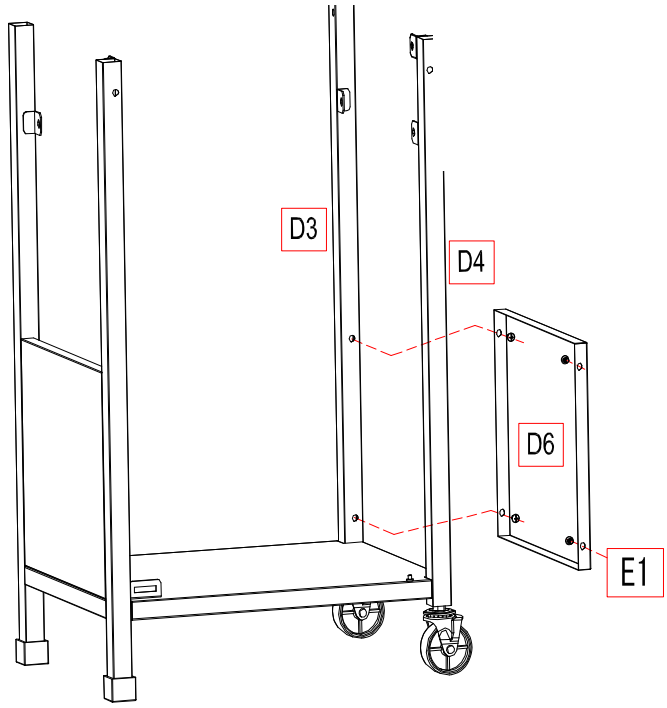


Fig 5

Fix the Cart Side Panel (D6) on the Right Front Leg (D4) and Right Rear Leg (D3) using M6*12 bolts (E1) as fig 5. Fix the bolts tightly by the screwdriver.

6

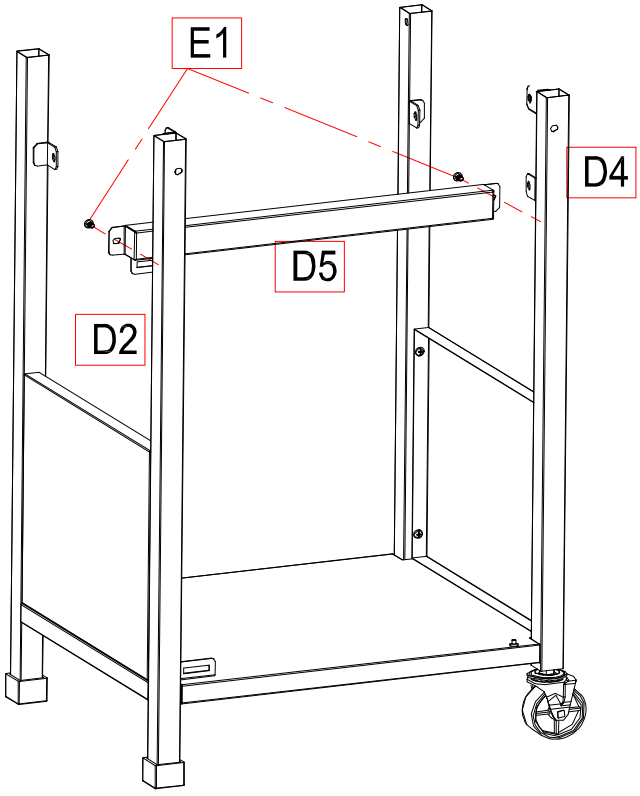


Fig 6

Fix the Door Transom (D5) on the Left Front Leg (D2) and Right Front Leg (D4) using M6*12 bolts (E1) as fig 6. Fix the bolts tightly by the screwdriver.

PDF created with pdfFactory trial version www.pdffactory.com

7

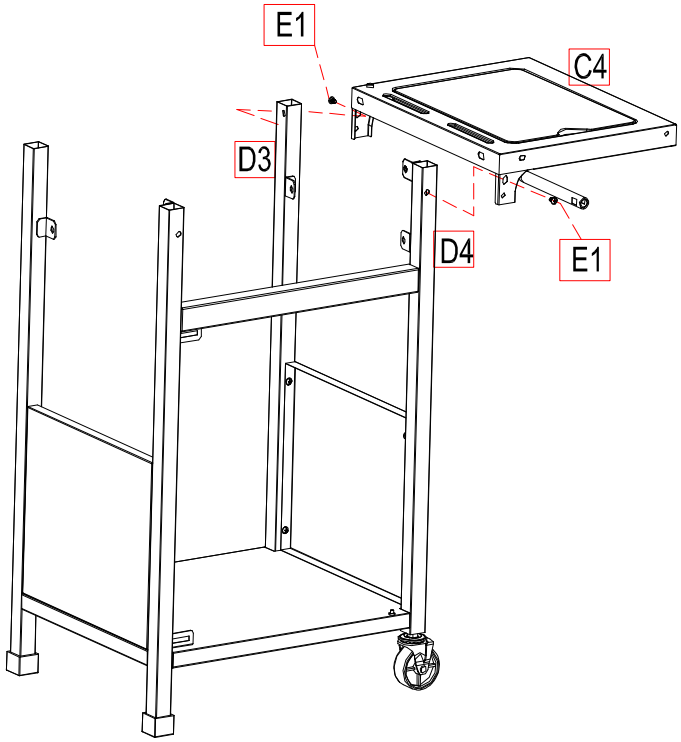


Fig 7

Fix the Right Side Burner Assembly (C4) on the Right Front Leg (D4) and Right Rear Leg (D3) using M6*12 bolts (E1) as fig 7. Fix the bolts tightly by the screwdriver.

8

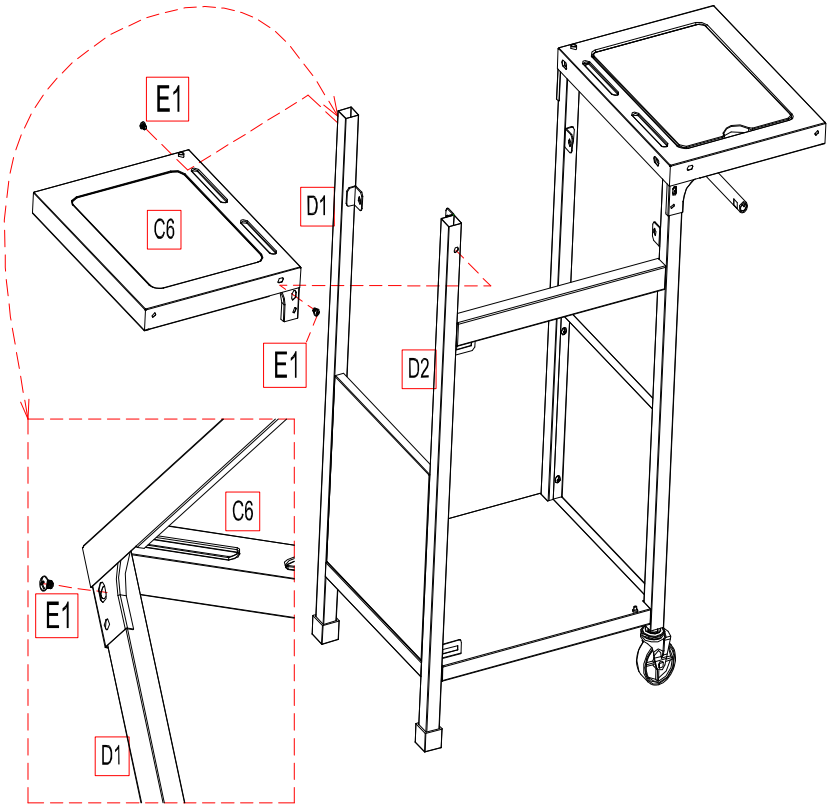


Fig 8

Fix the Left Side Table Assembly (C6) on the Left Front Leg (D2) and Left Rear Leg (D1) using M6*12 bolts (E1) as fig 8. Fix the bolts tightly by the screwdriver.

PDF created with pdfFactory trial version www.pdffactory.com

9

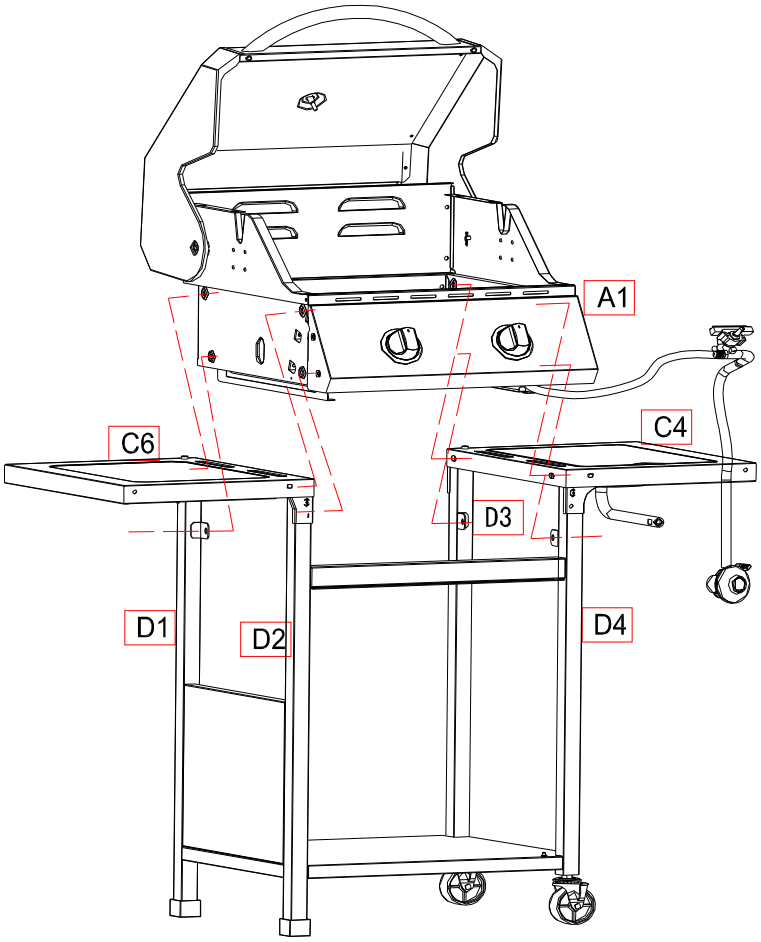


Fig 9

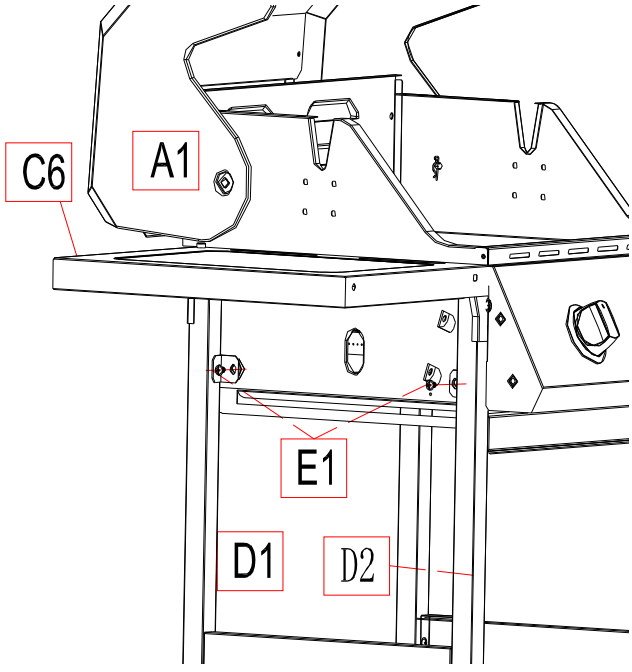


Fig 9a

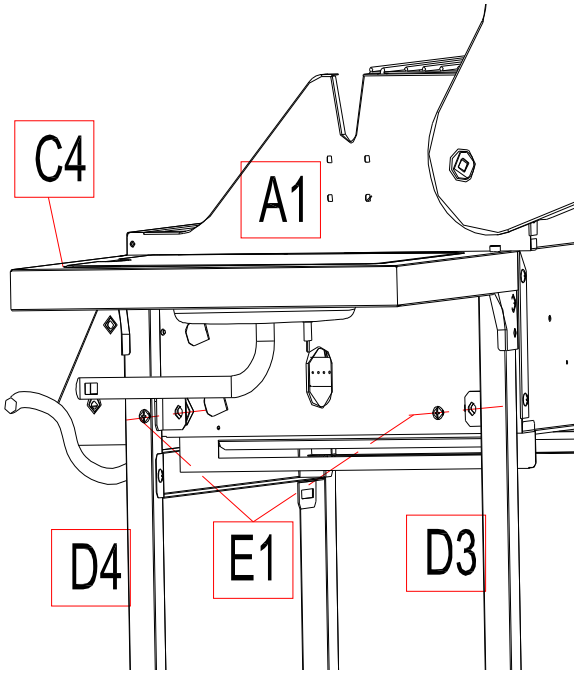


Fig 9b

Fix the Left Front Leg (D2) and Left Rear Leg (D1) on the Grill Assembly (A1) using M6*12 bolt (E1) as fig 9a. Do not tighten the bolts at this moment.

Fix the Right Front Leg (D4) and Right Rear Leg (D3) on the Grill Assembly (A1) using M6*12 bolt (E1) as fig 9b. Do not tighten the bolts at this moment.

PDF created with pdfFactory trial version www.pdffactory.com

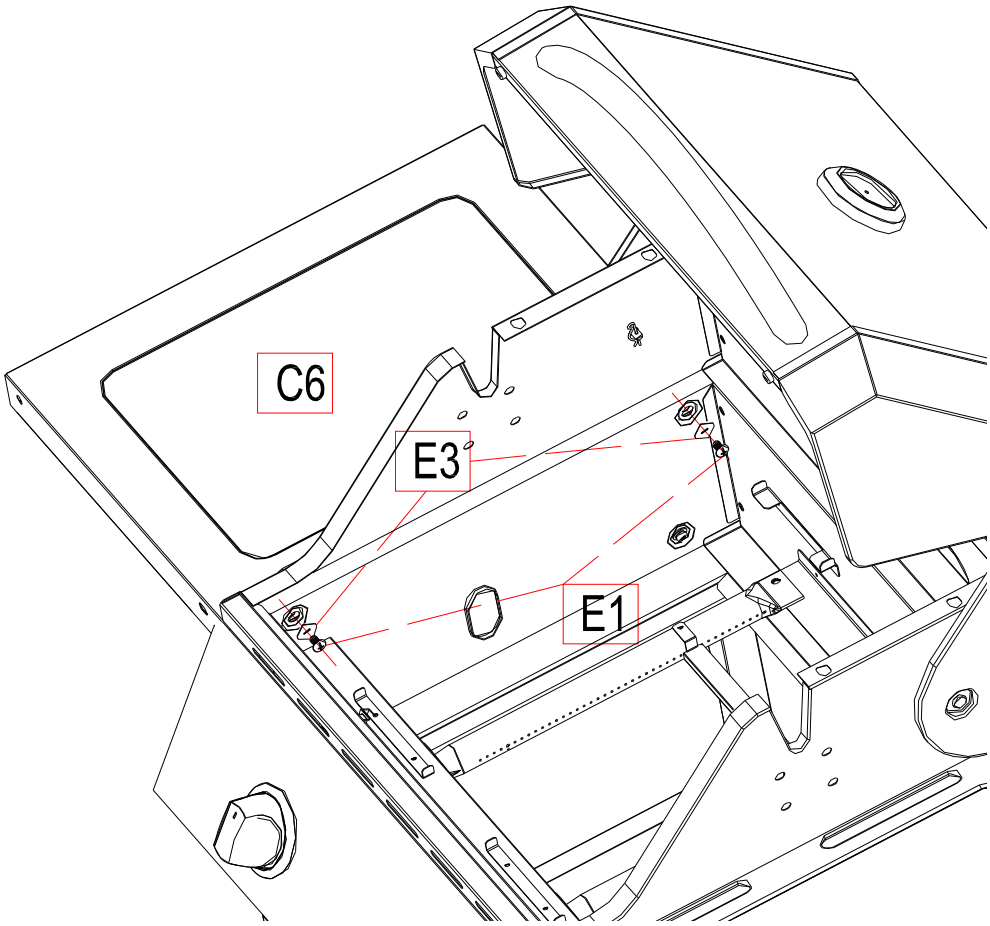


Fig 9c

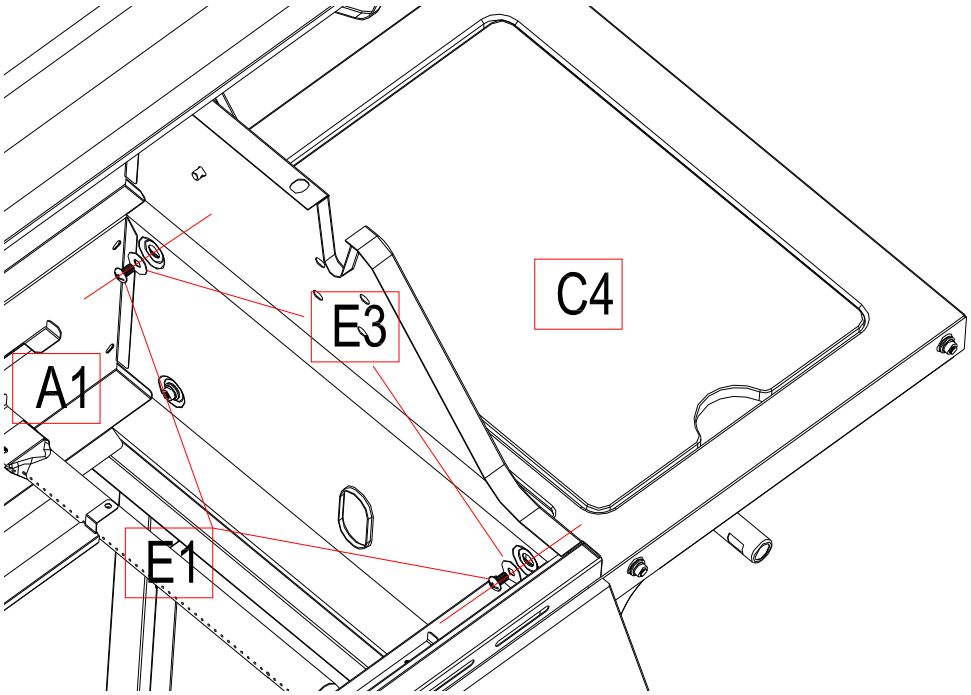


Fig 9d

Fix the Grill Assembly (A1) on the Left Rear Leg (D1) and Left Front Leg (D2) using M6*12 bolt (E1) as fig 9c. Put the M6 Washer (E3) between the M6*12 bolt (E1) and the Grill Assembly (A1). Do not tighten the bolts at this moment.
Fix the Grill Assembly (A1) on the Right Front Leg (D4) and Right Rear Leg (D3) using M6*12 bolt (E1) as fig 9d. Put the M6 Washer (E3) between the M6*12 bolt (E1) and the Grill Assembly (A1). Fix all the bolts in Step 9 tightly by the screw driver.

PDF created with pdfFactory trial version www.pdffactory.com

10

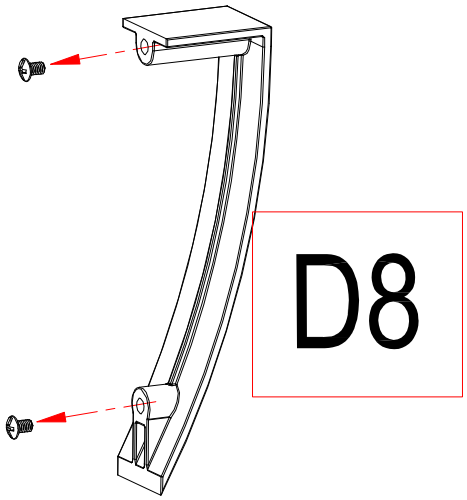


Fig 10a

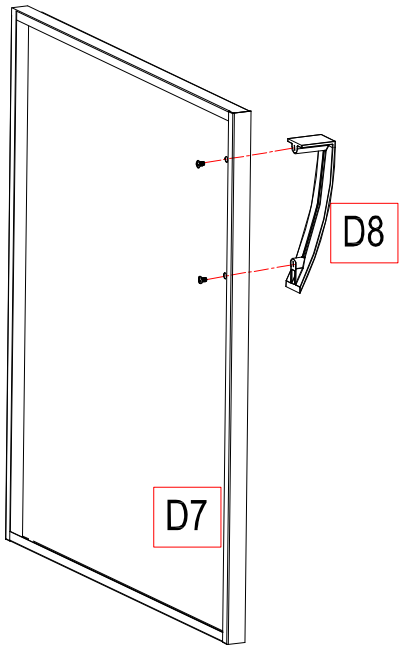


Fig 10b

Loosen the pre-assembled screws from the right front door handle as fig10a.
Then fix the Door Handle (D8) on the Front Door (D7) using those screws as fig 10b.

11

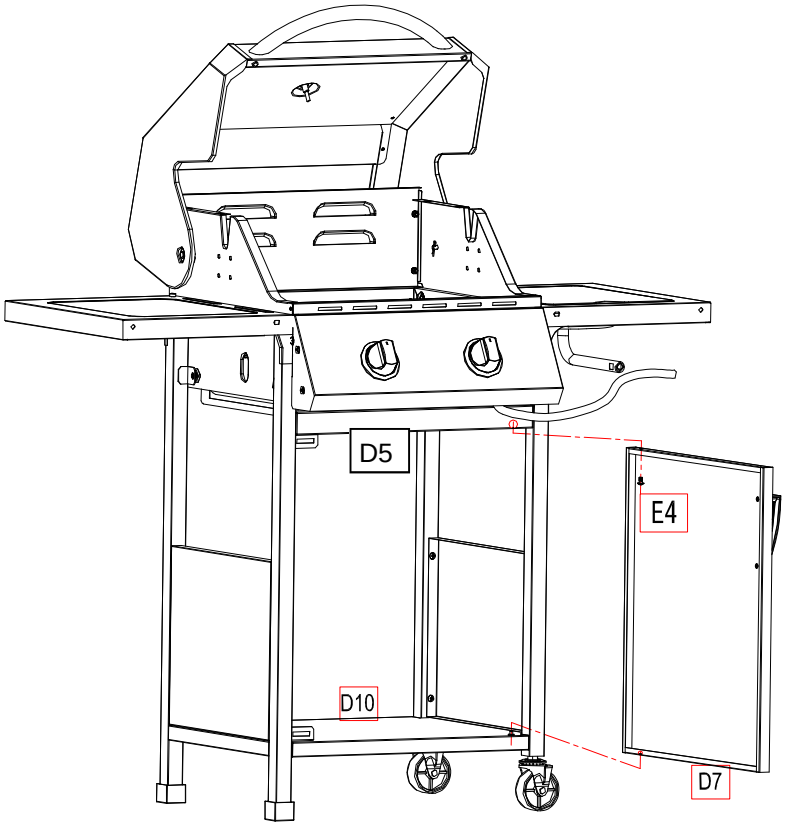


Fig 11

Insert the Front Door (D7) on the Bottom Assembly (D10) and fix on the Door Transom (D5) using the Shoulder Bolt (E4) as fig 11. Fix the bolt tightly by the screwdriver.

PDF created with pdfFactory trial version www.pdffactory.com

12

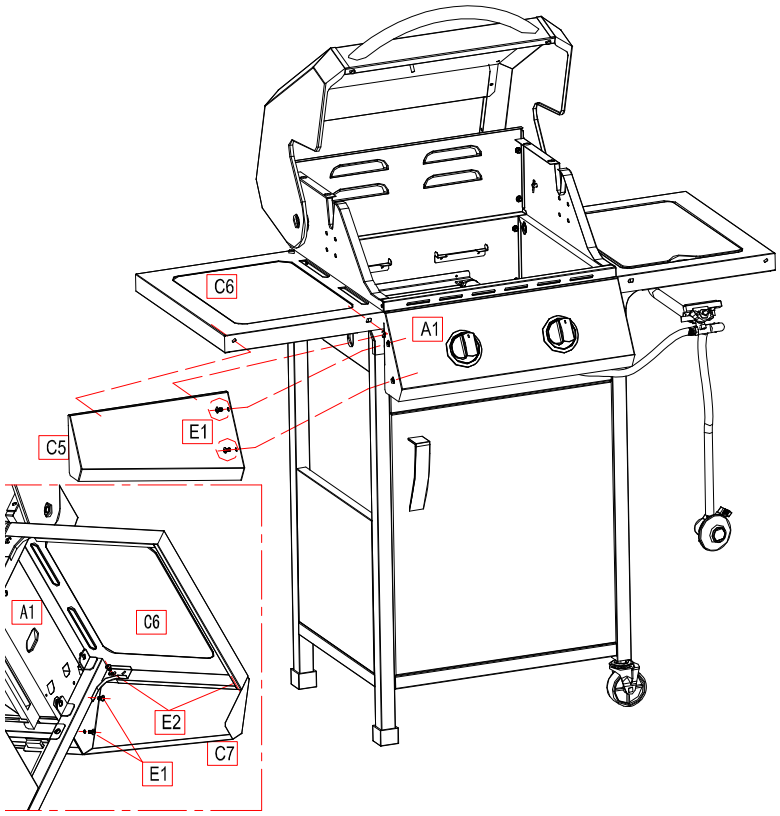


Fig 12

Fix the Side Table Panel (C7) on the Side Table Assembly (C6) using M6*8 bolt (E2). Then fix the Side Table Panel (C7) on the main control panel of the Grill Assembly (A1) using M6*12 bolt (E1) as fig 12.

13

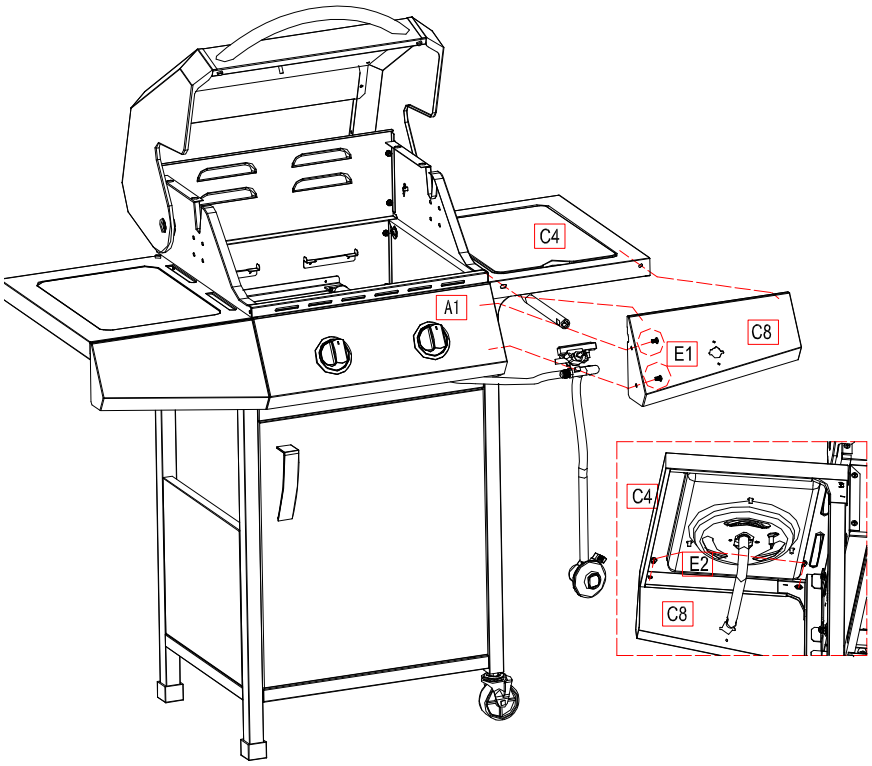


Fig 13

Fix the Side Burner Panel (C8) on the Side Burner Assembly (C4) using M6*8 bolt (E2). Then fix the Side Burner Panel (C8) on the main control panel of the Grill Assembly (A1) using M6*12 bolt (E1) as fig 13.

PDF created with pdfFactory trial version www.pdffactory.com

14

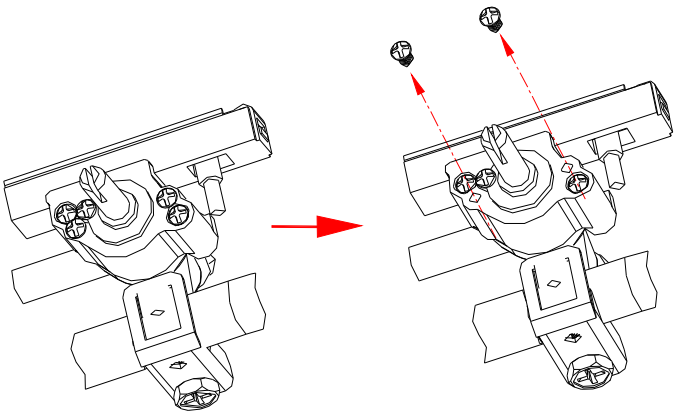


Fig 14a

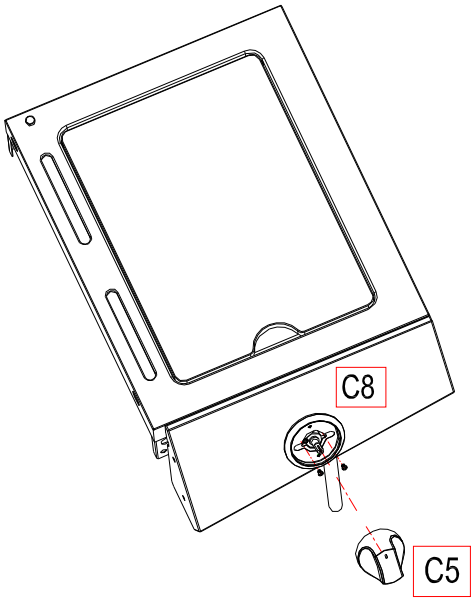


Fig 14b

1. Loose 2pcs of pre-assembled screws from the side burner valve bracket on HVR of Grill Assembly (A1) as fig 14a.

2. Fix the valve on the Side Burner Panel (C8) using those 2pcs of screws. Put the Knob (C5) on the Side Burner Panel (C8) as fig 14b.

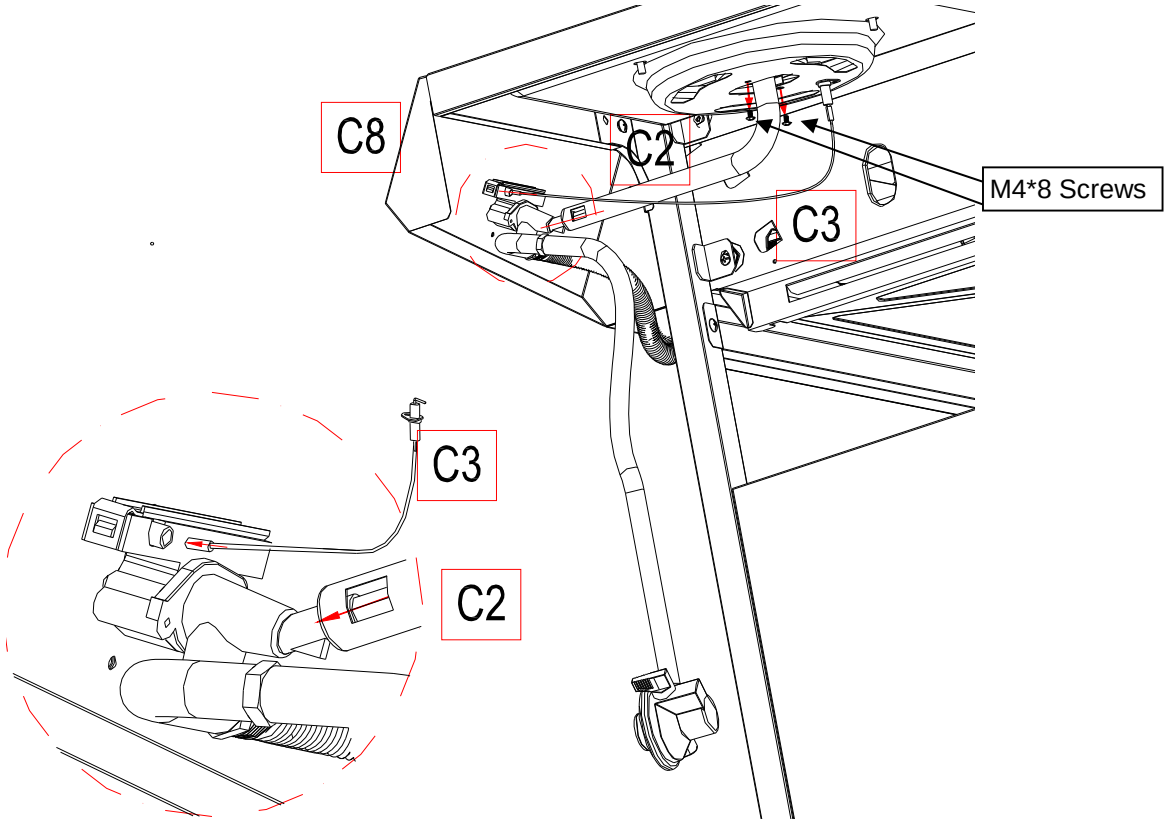


Fig 14c

3. Loose the M4*8 screws at the bottom of the Side Burner Assembly (C4) first. Then align the burner venturi of Side Burner (C2) with the side burner valve. When alignment is done, fix the Side Burner (C2) on the Side Burner Assembly (C4) by the M4*8 screws tightly as fig 14c.
Put the side burner electrode wire (C3) into the side burner valve electrode as fig 14c.

PDF created with pdfFactory trial version www.pdffactory.com

15

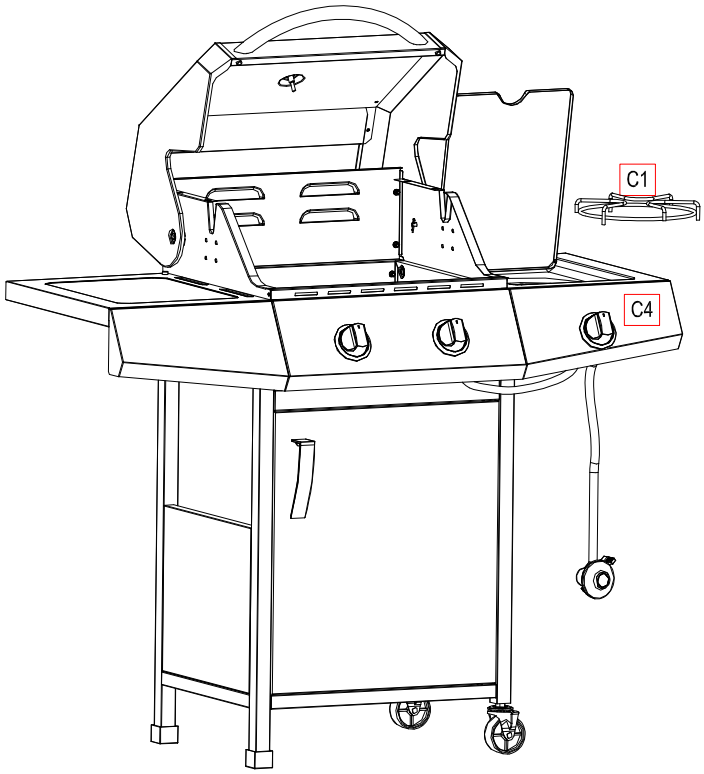


Fig 15

Put the Side Burner Grate (C1) on the Right Side Burner Assembly (C4) and align with the holes as fig 15.

16

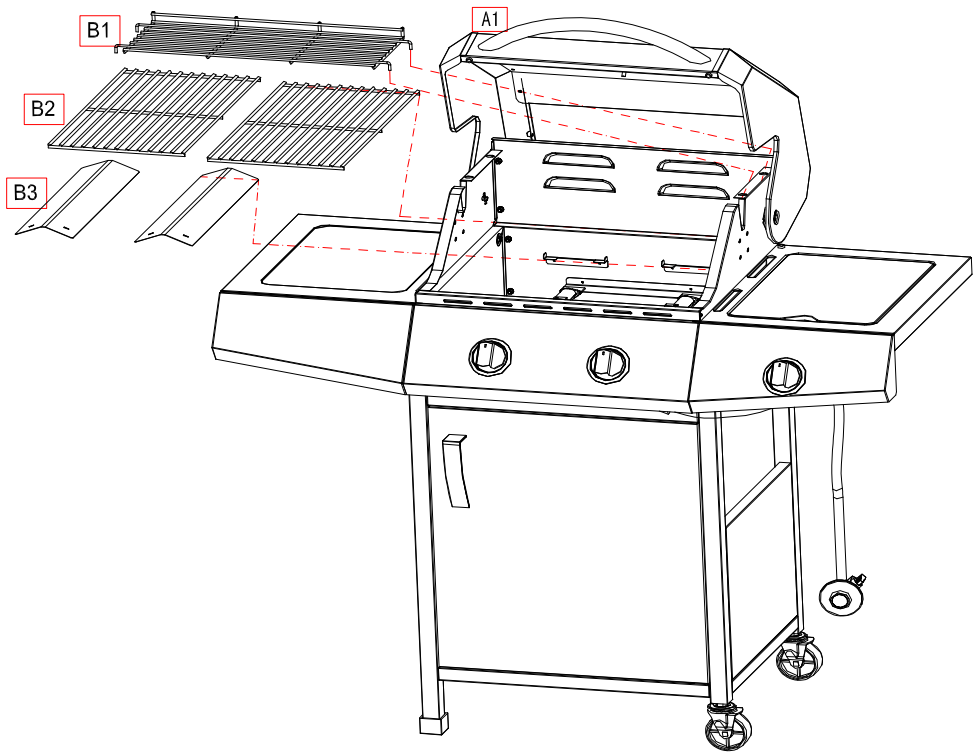


Fig 16

Put the Heat Tent (B3), Cooking Grill (B2) and Warming Rack (B1) on the Grill Assembly (A1) as fig 16.

PDF created with pdfFactory trial version www.pdffactory.com

17

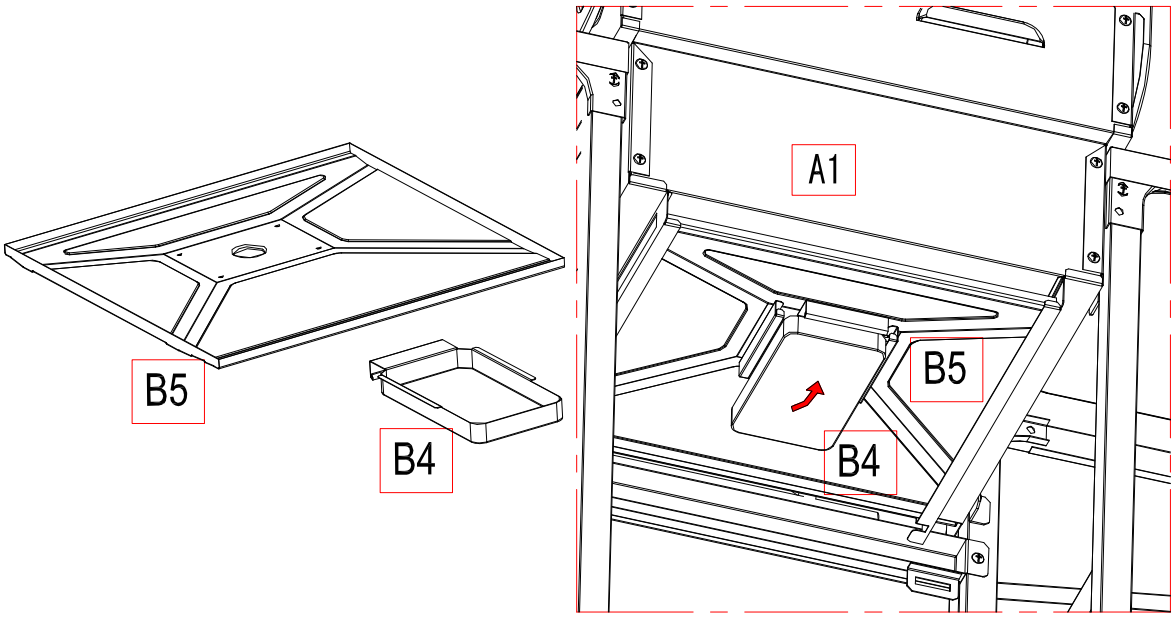


Fig 17

Put the Grease Cup (B4) at the bottom of the Grease Tray Assemby (B5). Then put the whole Grease Tray Assembly (B5) at the bottom of the Grill Assembly (A1) as fig 17.

18

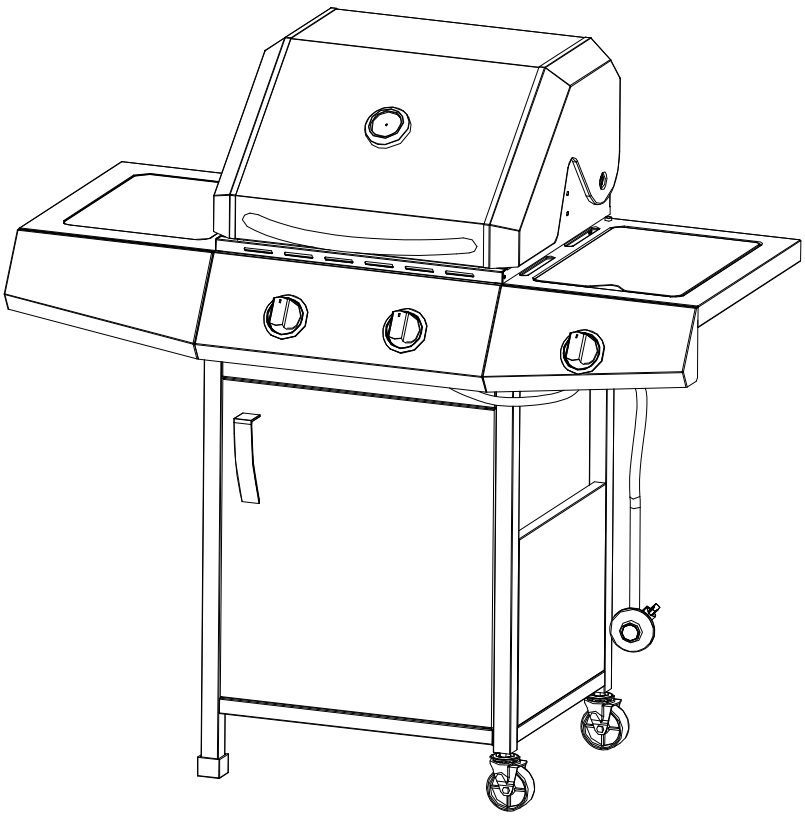


Fig 18

Complete the assembly as fig 18.

PDF created with pdfFactory trial version www.pdffactory.com

D. Important Information

Please read these instructions carefully before assembly and use.

- Retain these instructions for future reference.
- For outdoors use only – do not use indoors. Do not use below ground level.
- For use with LPG bottled gas only. A regulator of 37mbar must be used for propane.
- Do not use within 1m of any flammable structure or surface.
- LP gas cylinders should not be placed directly underneath the barbecue.
- LP gas cylinders must not be stored or used in the horizontal position. A leak would be very serious and liquid could enter the gas line.
- When igniting barbecue open its hood before lighting.
- Do not move the barbecue while alight.
- This barbecue must not be left unattended when lit.
- The hood handle can become very hot. Grip only the centre of the handle. Use of a cooking glove is advised.
- Use caution when opening the hood, as hot steam inside is released upon opening.
- Parts of this barbecue become very hot – care must be taken when children, elderly people, and animals are present.
- Always turn off the gas bottle when the barbecue is not in use.
- Never cover a barbecue until it has completely cooled.
- Never use the barbecue with the side shelf in the down position.
- Leak test annually, and whenever the gas bottle is removed or replaced.
- Do not store flammable materials near this barbecue.
- Do not use aerosols near this barbecue.
- Failure to follow the manual's instructions could result in serious injury or damage.
- If you have any queries regarding these instructions, contact your local dealer.

E. Gas and Regulator

This barbecue can use only propane LPG bottled gas. Propane bottles will supply gas all year round, even on cold winter days. A spanner may be required to change gas bottles. The bottle should never be stood on the trolley base and placed directly under the barbecue. Gas bottles should never be stored or used laid on their side. Never store gas bottles indoors.

YOU MUST HAVE THE PROPER REGULATOR AND BOTTLE IN ORDER FOR THE BARBECUE TO OPERATE SAFELY AND EFFICIENTLY. USE OF AN INCORRECT OR FAULTY REGULATOR IS DANGEROUS AND WILL INVALIDATE ANY WARRANTY. Please consult your local gas dealer for the most suitable gas bottles.

F. Installation

F1. Selecting a Location
This barbecue is for outdoor use only and should be placed in a well-ventilated area. Take care to ensure that it is not placed UNDER any combustible surface. The sides of the barbecue should NEVER be closer than 1 metre from any combustible surface. Keep this barbecue away from any flammable materials!

F2. Precautions
Do not obstruct any ventilation openings in the barbecue body. Secure the gas bottle on the cylinder holder and always tighten it with the black strap provided. Should you need to change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding. Inspect the gas hose to ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks that could obstruct free flow of gas. Apart from the connection point, no part of the hose should touch any hot barbecue parts. Always inspect the hose for cuts, cracks, or excessive wear before use. If the hose is damaged, it must be replaced with hose suitable for use with LPG and meet the national standards for the country of use. The length of the hose shall not exceed 1.5m. *N.B.-The date on U.K. hose is the date of manufacture, not the expiry date.*

F3. Fixing the Regulator to the Gas Bottle
Confirm all barbecue control knobs are in the off position. Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

F4. Leak Testing (To be performed in a well-ventilated area.)
Confirm all control knobs are in the off position. Open the gas control valve on the bottle or regulator. Check for leaks by brushing a solution of ½ water and ½ soap over all gas system joints, including all valve connections, hose connections and regulator connections. NEVER USE AN OPEN FLAME to test for leaks at anytime. If bubbles form over any of the joints, there is a leak. Turn off the gas supply and retighten all joints. Repeat test. If bubbles form again, do not use the barbecue. Please contact your local dealer for assistance. Leak test your barbecue annually. Check the hose connections are tight and leak test them each time you reconnect the gas bottle.

PDF created with pdfFactory trial version www.pdffactory.com

G. Operation

G1. Warning

- Before proceeding, make certain that you understand the ***IMPORTANT INFORMATION*** section of this manual.

G2. Preparation Before Cooking

To prevent foods from sticking to the cooking grill, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session. **(Note: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.)**

G3. Lighting the Main Burner

- Open the barbecue hood.
- Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
- From the "OFF" position, push in and turn left control knob anti-clockwise until you feel resistance pause 4 seconds. Then continue turning the control knob until a click is heard and the burner is lit. Then push in and turn right knob.
- If the burner fails to ignite after above procedure, turn all the knobs to the off position and close the gas valve on the gas bottle. Wait 5 minutes and then repeat the above steps. If the barbecue still fails to light, please refer to the manual ignition instruction in the section below.
- After ignition, the burner should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood (where applicable) should be open during preheating.
- After completion of preheating, the burner should normally be turned down to a lower position for best cooking results.

G4. Manual Ignition Instruction for Main Burner

- Insert lit match through the match-lighting hole at the right side of the barbecue body.
- Push in and turn the control knob anti-clockwise to the max position, the left burner should ignite.
- After the left burner is lit, push and turn the right control knob to max position, the second burner should ignite automatically.
- If burner fails to ignite, contact your local dealer for assistance.
- After ignition, the burner should be burned at the max position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood (where applicable) should be open during preheating.
- After completion of preheating, the burner should normally be turned down to a lower position for best cooking results.

G5. Lighting the Side Burner

- Keep side burner free.
- Set the control knob to off and turn on the gas supply.
- Push in and turn the control knob anti-clockwise until you feel resistance pause 4 seconds. Then continue turning the control knob until a click is heard and the burner is lit.
- If the burner fails to ignite after above procedure, turn the knob to the off position and close the gas valve. Wait 5 minutes and then repeat the above steps. If the barbecue still fails to light, please refer to the manual ignition instruction in the section below.

G6. Manual Ignition Instruction for Side Burner

- Set the control knob to the off position.
- Apply a lit match on the gap to burner ports.
- Push in and turn the control knob anti-clockwise to max position and the burner should ignite.
- If burner fails to ignite, contact your local dealer for assistance.

G7. Roasting Hood Cooking

Barbecues equipped with a roasting hood give the option of cooking with hood closed to form an 'oven' for roasting food, such as joints of meat, whole chickens, etc.

When roasting, turn the burner under the food to the OFF position. Close the hood and turn the other burner down to a lower setting i.e. low to medium to achieve the temperature required. DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. Avoid lifting the hood unnecessarily as heat is lost each time the hood is opened.

G8. End of Cooking Session

After each cooking session, turn the barbecue burner to the "max" position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Make sure the hood is open during this process.

G9. Turning Off Your Barbecue

When you have finished using your barbecue, turn all the control valves fully clockwise to the "Off" position, then switch off the gas at the bottle. Wait until the barbecue is sufficiently cool before closing its hood.

H. CARE AND MAINTENANCE

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool

PDF created with pdfFactory trial version www.pdffactory.com

before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.

H1. Cooking Grill
Clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Rinse well and dry thoroughly.

H2. Burner Maintenance
Your burner has been preset for optimal flame performance. You will normally see a blue flame, possibly with a small yellow tip when the burner is alight. If the flame pattern is significantly yellow, this could be a problem caused by grease from cooking blocking the burner or spiders or other insects in the burner venturi. This can result in the flow of the gas and air mixture being restricted or blocked which may result in a fire behind the control panel causing serious damage to your barbecue. **If this happens, the gas should be immediately turned off at the bottle.** Burners should be inspected and cleaned on a regular basis in addition to the following conditions:

1) Bringing the barbecue out of storage.
2) One or more of the burners do not ignite.
3) The burner flame pattern is significantly yellow.
4) The gas ignites behind the control panel.

To clean a burner, remove it from the barbecue. The outside of the burner can be cleaned with a wire brush. Clean the portholes with a pipe cleaner or piece of wire. Take care not to enlarge the portholes. Clean the insect screen on the end of the venturi tube with a bristle brush (i.e. an old toothbrush). Clean the venturi tube with a pipe cleaner or piece of wire. You may need a torch to see into the venturi tube to make sure it is clear. ”Turn the burner up on end and lightly tap against a piece of wood to dislodge any debris from inside.”

H3. Barbecue Body
Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

H4. Fixings
All screws and bolts, etc. should be checked and tightened on a regular basis.

H5. Storage
Store your barbecue in a cool dry place. It must be inspected on a regular basis as damp or condensation can form which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover if used. Mould can grow under these conditions and should be cleaned and treated if required. Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat resistant paint. Chrome plated warming racks and grills should be coated with cooking oil. Wrap the burners in aluminium foil to help prevent insects or other debris from obstructing the burners.
The gas bottle must be always be disconnected from the barbecue and stored in a well ventilated area at least 1 metre away from any fixed ignition source. Do not store inside residential accommodation. Never store cylinders below ground level (e.g. cellars). Do not let children tamper with bottles.

I. Technical Specifications

Model Number	KS10041
Gas Category	I3P (37)
Type of Gas	Propane
Gas Pressure	37 mbar
Pin Number	359/BU/1015
Injector Size (Main Burner)	0.89mm
Injector Size (Side Burner)	0.89mm
Total Heat Input	9.6 kW
2 Burner Heat Input	6.4 kW
Side Burner Heat Input	3.2 kW
Gas Consumption	700 g/h
Country of Destination	GB and IE

This barbecue grill is manufactured by:

Donguang Kingsun Enterprises Co. Ltd.

Address: Xicheng Area 2, Shiyong Village, Hengli Town, Dongguan City, Guangdong Province, China

PDF created with pdfFactory trial version www.pdffactory.com

L. Troubleshooting

Problem	Possible Cause	Solution
Burner will not light using the ignition system	LP gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replace
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode wire is loose or disconnected on electrode or ignition unit.	Reconnect wire
	Electrode or wire is damaged	Change electrode and wire
	Faulty pushbutton ignitor	Change ignitor
Burner will not light with a match	LP gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replace
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
Low flame or flashback (fire in burner tube— a hissing or roaring noise may be heard)	LP gas cylinder too small	Use larger cylinder.
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Windy conditions.	Use BBQ in a more sheltered position
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve

Argos Limited, MK9 2NW

PDF created with pdfFactory trial version www.pdffactory.com